

# Coconut Cake IV

## Ingredients

2 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
1 cup butter, room temperature  
2 cups white sugar

5 eggs, room temperature  
1 teaspoon coconut extract  
1 cup buttermilk, room temperature  
1 cup flaked coconut

## Directions

- ❖ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch tube pan.
- ❖ Mix flour, baking powder, and salt together and set aside.
- ❖ Beat butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Mix in coconut extract.
- ❖ Pour in the flour mixture alternately with the buttermilk, mixing until just incorporated. Fold in coconut, mixing just enough to evenly combine. Pour batter into prepared pan.
- ❖ Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the cake comes out clean.

